

Preface

This standard replaces GB/T 4789.10-2008 “Microbiological examination of food hygiene—Examination of *Staphylococcus aureus*” and GB/T 4789.37-2008 “Microbiological examination of food hygiene — Enumeration of *Staphylococcus aureus*”.

In comparison with GB/T 4789.10-2008 and GB/T 4789.37-2008, major changes of this standard are as follows:

- The Chinese and English name of this standard has been revised;
- “Scope” has been revised;
- “Sample preparation” has been standardized;
- Explanation of the coefficient 1.1 in the calculation formula has been added;
- The name of “Trypticase soy broth” has been revised and standardized to “10% sodium chloride trypticase soy broth”;
- “Method II Baird-Parker plate count of *Staphylococcus aureus*” and “Method III MPN enumeration of *Staphylococcus aureus*” have been added.

Annex A, B and C of this standard are normative annexes.

This standard replaces all previous standards, those issued editions are:

- GB 4789.10-1984, GB 4789.10-1994, GB/T 4789.10-2003, GB/T 4789.10-2008.
- GB/T 4789.37-2008.

National Food Safety Standard

Food Microbiological Examination: *Staphylococcus Aureus*

1. Scope

This standard specifies the method for the examination of *Staphylococcus aureus* in foods.

Method I in this standard applies to the qualitative examination of *Staphylococcus aureus* in foods. Method II applies to the enumeration of *Staphylococcus aureus* in the foods with higher *Staphylococcus aureus* content. Method III applies to the enumeration of *Staphylococcus aureus* in the foods with lower *Staphylococcus aureus* content and higher contaminating microorganism content.

2. Apparatus and materials

In addition to the conventional apparatus for sterilization and incubation in microbiological laboratory, other apparatus and materials are as follows:

2.1 Constant temperature incubator: $36^{\circ}\text{C} \pm 1^{\circ}\text{C}$.

2.2 Refrigerator: $2^{\circ}\text{C} \sim 5^{\circ}\text{C}$.

2.3 Constant temperature water bath: $37^{\circ}\text{C} \sim 65^{\circ}\text{C}$.

2.4 Balance: with a sensitivity of 0.1 g.

2.5 Homogenizer.

2.6 Shaker.

2.7 Sterile pipette: with nominal capacities of 1 mL (graduated in 0.01 mL division) and 10 mL (graduated in 0.1 mL division), or micropipette and pipette tips.

2.8 Sterile conical flask: with nominal capacities of 100 mL and 500 mL.

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